

STORM PREPAREDNESS & RESPONSE

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FOOD SAFETY

FOOD SERVICE SAFETY FOR DISASTER-RELATED PUBLIC FEEDING STATIONS

Wash Hands Thoroughly with Soap and Clean Water

- After using the bathroom.
- Before handling any food or consumables.
- When switching between raw and cooked foods.
- When hands become contaminated.

Wear Gloves

- Before handling any food.
- Never re-use or wash gloves, only use single-serve.
- Change gloves once they become soiled or discolored.
- Make sure to wash hands before wearing a new pair of gloves

Food Preparation Safety

- Keep soap and paper towels at all hand-washing stations.
- Keep hot foods at 135° F or above.
- Keep cold foods at 41° F or below.
- Cook foods thoroughly.
- Cool hot foods rapidly from 135° F to 70° F, within 2 hours of preparation and within a total of 6 hours from 135° F to 41° F or below.
- If possible, do not keep leftovers.
- Thaw foods in the refrigerator.
- **WHEN IN DOUBT, THROW IT OUT.**